

# Candied Apples

Recipe courtesy of *Donna Foltz*

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## Ingredients:

1/2 cup water

1 cup Red Hot candies

6 small red apples

Cream Cheese Topping, recipe follows

Fresh parsley, for garnish

## Directions:

In a medium non-stick pan (I use a shallow pan) dissolve Red Hot candies in water on low heat. Peel, core and cut apples in half lengthwise. Once candy has dissolved place apples flat side down in pan. Cook on low to medium heat (turning apples) for approx. 45 minutes or until apples are tender. Apples should be the color of the candy. Once they are cooked, place apples on a serving dish. Allow to cool. Chef's note: Topping should be stiff.

Once apples have cooled, place one teaspoon of topping on each apple. Garnish with a small piece of fresh parsley or a fresh mint leaf. Refrigerate until serving.

Yield: 6 servings

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## **Directions:**

Cream Cheese Topping:

2 ounces cream cheese, room temperature

1 cup powdered sugar

1/2 teaspoon vanilla extract

Place all ingredients in a bowl and thoroughly combine.